Thinking of you

Electrolux

user manual

Built-in oven

EOC 66700

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Contents

CE

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Safety information

Always keep these user instructions with the appliance. Should the appliance be passed on to third persons or sold, or if you leave this appliance behind when you move house, it is very important that the new user has access to these user instructions and the accompanying information.
These warnings are provided for the safety of users and co-residents. So read them carefully before connecting and/or using the appliance.

Installation

- The installation must be performed by a qualified person in accordance with the rules and regulations in force. The individual operations for installing the appliance are described under the instructions for the installer.
- Have the appliance installed and connected by a qualified person with specialist knowledge, who will carry it out in accordance with the directives
- If any modifications to the power supply are required because of the installation, these should also be carried out by a qualified electrician.
- This oven was made as a single appliance or as a combination appliance with electrical hotplate, depending on the model, for single-phase connection to 230 V.

Operation

- This oven is intended for cooking food; never use it for other purposes.
- Be very careful when using the oven. The extreme heat of the heating elements makes the shelves and other parts very hot
- If you should for whatever reason use aluminium foil to cook food in the oven, never allow it to come into direct contact with the floor of the oven.
- When cleaning the oven, proceed with care: never spray anything onto the grease filter (if fitted), the heating elements or the thermostat sensor.
- It is dangerous to make any types of modifications to this appliance itself or its characteristics.
- During the baking, roasting and grilling process, the oven window and the other parts of the appliance get hot. Therefore, children should be kept away from the appliance. When connecting electrical appliances to sockets near the oven, take care that cables do not come into contact with hot rings or get caught in the oven door.
- Always use oven gloves to take hot ovenproof dishes or pots out of the oven.
- Regular cleaning prevents the surface material from deteriorating.
- Before cleaning the oven, either turn the power off or pull the mains plug out.
- Make sure that the oven is in the “OFF” position, when the oven is no longer being used.
- The appliance must not be cleaned with a superheated steam cleaner or a steam jet cleaner.
- Do not use abrasive cleaners or sharp metal scrapers. These can scratch the glass in the oven door, which may result in the shattering of the glass.

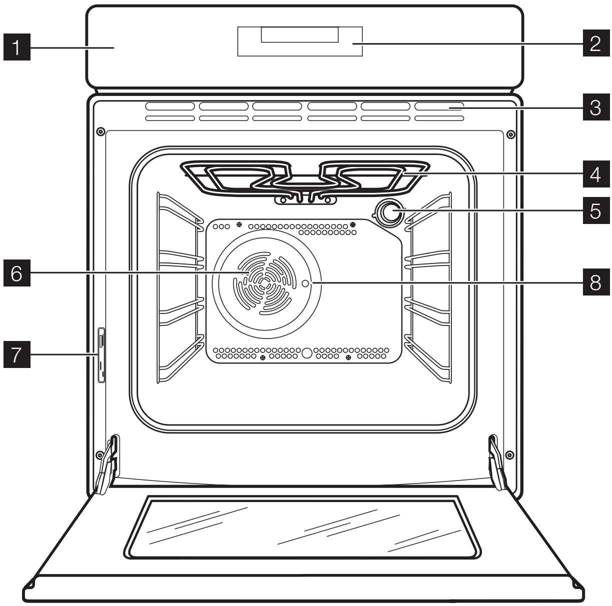
Personal safety

- This appliance is intended for use by adults. It is dangerous to allow children to use it or play with it.
- Children should be kept away while the oven is working. Even after you have switched the oven off, the door remains hot for a long time.
- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.

Customer service

- Have checks and/or repairs carried out by the manufacturer's service department or by a service department authorised by the manufacturer and use only original spare parts.
- Do not attempt to repair the appliance yourself in the event of malfunctions or damage. Repairs carried out by untrained persons may cause damage or injury.

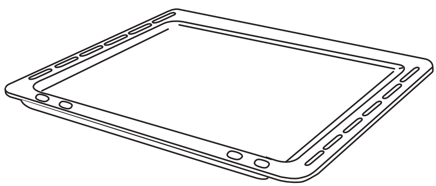
Product description



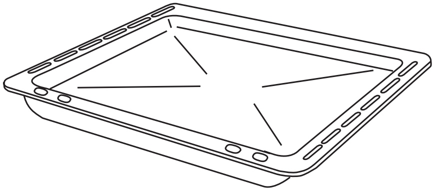
1 Control panel
2 Electronic programmer
3 Air Vents for Cooling Fan
4 Grill
5 Oven light
6 Oven fan
7 Rating plate
8 Turnspit hole

Accessories

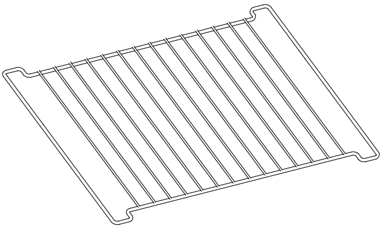
Baking tray



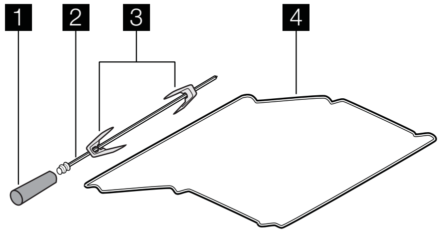
Dripping pan



Oven shelf

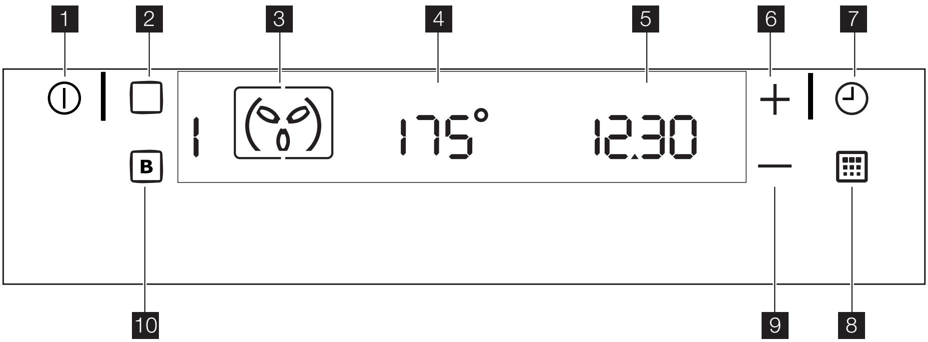


Turnspit



1 Removable spit handle
2 Spit
3 Forks
4 Spit support

Control Panel



1 ON / OFF
2 Oven Function Control
3 Cooking function Time indicator
4 Temperature display
5 Time display
6 Increase button " + " (Time or temperature)
7 Minute minder / Cooking duration function / End of cooking function
8 Pyrolytic cleaning function
9 Decrease button " — " (Time or temperature)
10 Fast heat-up function

The Touch Control buttons

All the oven functions are controlled electronically. You can select any combination of cooking function, cooking temperature and automatic timing using the touch controls. Make sure you touch just one control button at a time. If you touch the cooking function control for a longer time, the next cooking function will be selected.

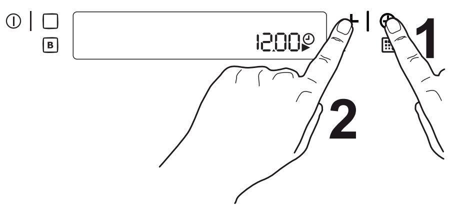
Before first use

⚠ **Warning! Remove all packaging, both inside and outside the oven, before using the oven.**

When the oven is first connected to the electrical supply, the display will automatically show 12:00 and the symbol ◷ flashes. Ensure the correct time of day is set before using the oven.

Setting the clock:

1. Touch control ◷ and, while the symbol ▶ is flashing, set the correct time of day by touching controls " — " or " + "
   The time arrow symbol ▶ will disappear about 5 seconds after the correct time is displayed.



2. As soon as the symbol ▶ stops flashing, touch control ◷ twice.
   Then, proceed as described in point 1.

Before the first use, the oven should be heated while empty.

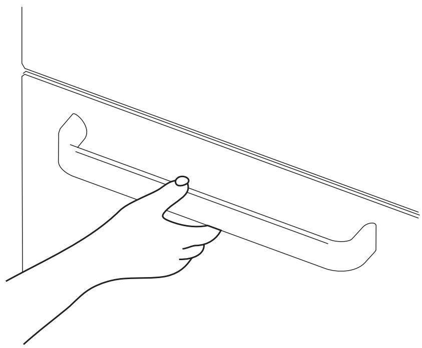
1. Touch control ⏻ to switch on the oven.
2. Touch control ☐ twice and select the «Conventional cooking» function



3. Set the temperature to 250°C by using the touch control " + ".
4. Allow the oven to run **empty** for approximately 45 minutes.
5. Open a window for ventilation.

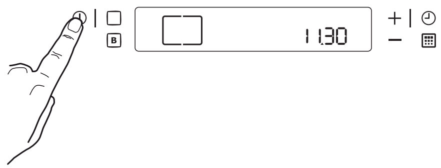
This procedure should be repeated with the «Fan cooking» and «Full grill» function for about 5-10 minutes.

During this time, an unpleasant odour may be emitted. This is absolutely normal. It is caused by manufacturing residues.
Once this operation is carried out, let the oven cool down, then clean the oven cavity with a soft cloth soaked in warm soapy water.
Before cooking for the first time, carefully wash the oven accessories as well.
To open the oven door, always hold the handle in the centre, until it is fully open.



"On / Off" touch control

The oven must be switched on before setting any cooking functions or programmes. After the touch control ⏻ is touched, the display shows the oven symbol and the oven light switches on.



To switch off the oven, touch control ⏻. Any cooking function or programme will stop, the oven light will switch off and the time display will show the time of day only.
It is possible to switch off the oven at any time.

How to select a cooking function

1. Switch on the oven by touching control ⓘ .
2. Touch control ▢ to select the required oven function. Each time the control ▢ is touched, the display shows a cooking symbol and the corresponding cooking function number appears on the left of the currently selected cooking function symbol.

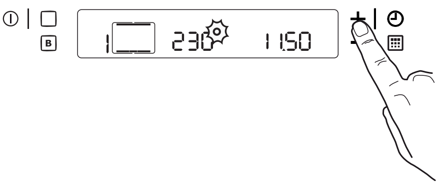


3. If the pre-set temperature is not suitable, touch control " — " or " + " to set the correct temperature. The temperature is adjusted in 5 degree steps.

– As soon as the oven heats up, the thermometer symbol rises slowly 🌡 indicating the degree to which the oven is currently heated.
  When the required temperature is reached, an acoustic signal sounds and the thermometer symbol 🌡 lights up.

Setting the temperature and cooking time

Touch control " — " and " + " to increase or decrease the pre-set temperature while the " ° " symbol is flashing. The maximum temperature is 250°C.



Touch control " — " and " + " to increase or decrease the pre-set cooking time while the symbol ▶ flashes.

Safety thermostat

To prevent dangerous overheating (through incorrect use of the appliance or defective components), the oven is fitted with a safety thermostat, which interrupts the power supply. The oven switches back on again automatically, when the temperature drops. Should the safety thermostat trigger due to incorrect use of the appliance, simply remedy the error after the oven has cooled down. If, on the other hand, the thermostat triggers because of a defective component, please contact Customer service.

Cooling fan

The fan cools the oven and control panel. The fan switches on automatically after a few minutes of cooking. Hot air is extracted through the vents near the oven door handle. When the oven has been switched off, the fan may continue to run to cool the operating elements. This is absolutely normal.

ℹ The action of the cooling fan will depend on how long the oven has been used and at what temperature. It may not switch in at all at lower temperature settings or run on if the oven has only been used for a short time.

Operation

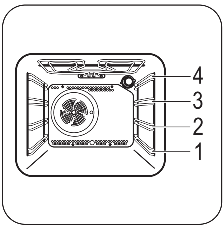
Function symbols

Oven Function		Application
▭	Conventional cooking	The heat comes from both the top and bottom and is distributed evenly inside the oven. Preset temperature: 200°C .

Oven Function		Application
	Baking cooking	For cooking several dishes at the same time on different tray levels. The pre-set temperature is 175°C.
	Full grill	The full grill element will be on. Recommended for large quantities. Pre-set temperature: 250 °C
	Grill and turnspit	The turnspit can be used either for grilled meat or for kebabs and smaller pieces of meat. Preset temperature: 250°C.
	Meat cooking	The heat comes from the upper and lower heating elements and the Rapid Heating function is automatically selected. The heat from the oven floor is reduced to prevent splashes from burning onto it. The pre-set temperature is 210°C.
	Thermal grill	This function offers an alternative method of cooking food items, normally associated with conventional grilling. The grill element and the oven fan operate simultaneously, circulating hot air around the food. Preset temperature: 180°C **Highest temperature: 200 °C.**
	Keep warm	For keeping cooked food warm without continuing to cook it. The pre-set temperature is 80°C. The temperature setting cannot be changed.
	Defrosting	The oven fan circulates the hot air without heat at room temperature inside the oven. This function is particularly suitable for defrosting delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.
	Pyrolytic cleaning	This function allows you to clean the oven cavity thoroughly.

Using the oven

The oven has four shelf levels. The shelf positions are counted from the bottom of the oven as shown in the diagram.



It is important that these shelves are correctly positioned as shown in the diagram.
Do not place cookware directly on the oven base.
The oven is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam.
This system makes it possible to cook in a steamy environment and keep the dishes soft inside and crusty outside. Moreover, the cooking time and energy consumption are reduced to a minimum. During cooking steam may be produced which can be released when opening the oven door. This is absolutely normal.

⚠ **Warning!** Always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.

⚠ **Warning!** Do not place objects on the oven base and do not cover any part of the oven with aluminium foil while cooking, as this could cause a heat build-up which would affect the baking results and damage the oven enamel. Always place pans, heat-resisting pans and aluminium trays on the shelf which has been inserted in the shelf runners. When food is heated, steam is created, like in a kettle. When the steam comes into contact with the glass in the oven door, it condenses and creates water droplets.

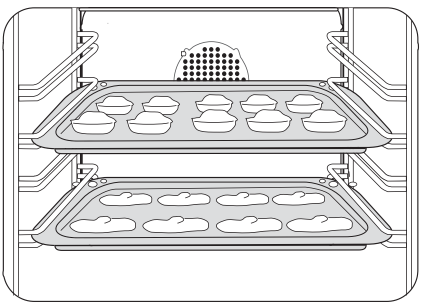
⚠ **Warning!** Take care not to damage the enamelled parts of the oven when inserting and removing the accessories.

To reduce condensation, always preheat the empty oven for 10 minutes.
We recommend you wipe the water droplets away after every cooking process.

⚠ **Warning! Always cook with the oven door closed.** Stand clear when opening the drop down oven door. **Do not** allow it to fall open - support the door using the door handle, until it is fully open.

Baking Cooking

Here heat transfer is effected by hot air, which is set in motion by the fan wheel in the back wall of the oven (forced convection). This distributes the heat quickly and evenly through the oven. As a result several dishes can be cooked at the same time on different levels.



The constant air movement means no smell or taste is transferred between the different dishes. With fan cooking up to 2 trays of biscuits can be inserted at the same time. When baking or roasting on only one level it is recommended that you use the lower levels, so that you can see better. Fan cooking is particularly suitable for sterilising and drying mushrooms or fruit.

Grilling

All types of meat are suitable for grilling, the only exceptions being game and mince.
Meat and fish are brushed with oil before being grilled.
The flatter the meat, the nearer the grill element it should be grilled and vice versa.
The grill can be inserted with the curve positioned upwards or downwards. To achieve good browning, insert the grill shelf into the 4th side rails, i.e. close up under the grill element.
A little water in the roasting tray makes cleaning easier. Insert the roasting tray into the first side rails from the bottom. The oven door must remain closed during every baking, roasting or grilling process.
While the oven is operating, the oven light remains switched on.

Thermal grilling

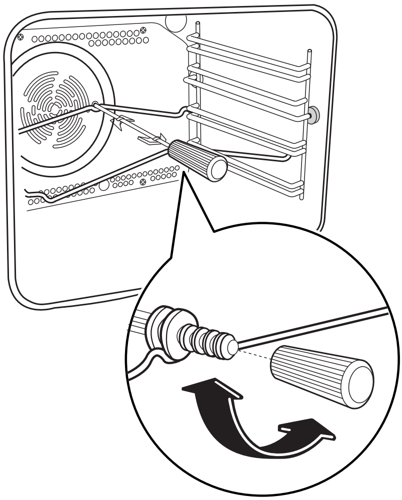
When using the thermal grill, set a maximum temperature of 200 °C.
As a result, grill and fan start to work in alternation (convection mode). This mode of operation means that the heat can penetrate the food evenly, without exposing the surface to the direct radiation of the grill for too long a time.
This function is particularly suitable for: preparing large pieces of meat, poultry and whole fish such as trout, mackerel or grey mullet.

Grill and turnspit

⚠ **Warning! Always keep the oven door closed.**
The forks and the spit of the turnspit are pointed and sharp (if your appliance is equipped with).
When using, manipulate them with caution to avoid any injury.

Please follow these instructions:

1. Insert the spit frame on the second guide from the bottom, as shown in the figure.
2. Insert the first fork in the spit, skewer the food to be cooked and secure it by inserting the second fork; fix the two forks by tightening the special screws.
3. Insert the tip of the spit in the hole of the turnspit motor, clearly visible in the middle of the rear wall of the oven.
4. Place the front part of the spit on the spit frame.
5. Unscrew the grip.
6. Select the Grill turnspit Oven Function by touching the Oven Function control button until the symbol appears on the display.

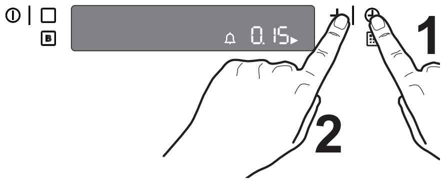


It is advisable to insert the dripping pan on the first guide from the bottom, after pouring about two cups of water in it.

Programming the oven

Setting the minute minder

1. Touch control to select the minute minder function. The relevant symbol flashes and the display shows "0.00"



2. Touch control " + " to select the required time. The maximum time is 23 hours 59 minutes. After it is set, the minute minder waits 3 seconds and then starts running.
3. When the programmed time elapses, an acoustic alarm sounds.
4. To switch off the acoustic alarm, touch any control.

The oven will NOT switch off if it is in use. The minute minder function can also be used when the oven is off.

To use or to change the minute minder setting:

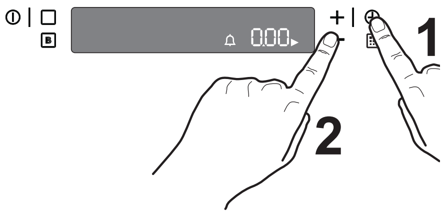
Touch control until the symbols and flash.

Now you can change the settings of the minute minder by touching " — " or " + " control.

To cancel the minute minder:

Touch control until the symbols and flash.

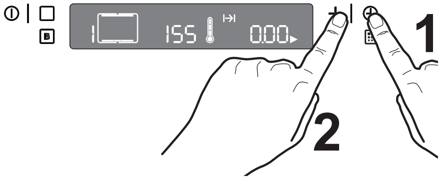
Touch control " — " to decrease the time until «0.00» is displayed



To programme the oven to switch off

1. Place food in the oven, switch on the oven, select a cooking function and adjust the cooking temperature, if required.
2. Touch control to select the «Cooking time» function. The cooking time symbol

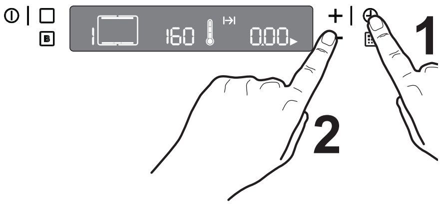
|→| will flash and the control panel will display «0.00»



3. While the symbol ▶ is flashing, touch control " + " to select the required time. The maximum time is 23 hours 59 minutes. The programmer will wait 3 seconds and then start running.
4. After the time programmed elapses, the oven switches off automatically. An acoustic alarm sounds and the display shows "0.00" .
5. To switch off the acoustic alarm, touch any control..

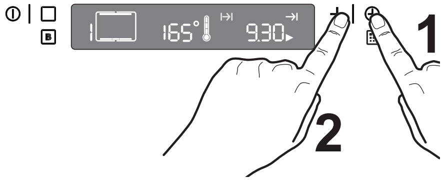
To cancel the programmed cooking time:

1. Touch control ◷ , until the symbol ▶ flashes.
2. Touch control " — " to decrease the time until the display shows "0.00"



To programme the oven to switch on and off

1. Carry out the "Cooking time" setting as described in the relevant chapter.
2. Touch control ◷ until the «End of Cooking» function →| is selected and the relevant symbol flashes. The control panel will display the end of cooking time (that is, the actual time + Cooking time)



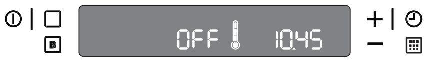
3. Touch control " + " to select the required end of cooking time.
4. Once the setting is made, the programmer waits 3 seconds and then starts running.
5. The oven switches on and off automatically. An acoustic signal sounds.
6. To switch off the acoustic signal, touch any control.

To cancel the programme, simply cancel the Cooking Time.

Special functions

Oven safety switch-off

The oven will switch off automatically if any change of setting is made, according to the following table



Temperature setting:	the oven will switch off:
250°C	after 3 hours
from 200 up to 245°C	after 5.5 hours
from 120 up to 195°C	after 8.5 hours
less than 120°C	after 12 hours

Residual heating function

When a cooking time is set, the oven will automatically switch off a few minutes before the end of the programmed time, and use the residual heat to finish your dishes without energy consumption.
All current settings will be displayed until the cooking time is over.
This function will not operate when the cooking time is less than 15 minutes.

Child lock for the oven

To prevent children from switching on the oven, it is possible to lock the oven controls.

1. Turn off the oven by touching control ⏻ .
2. Touch controls □ and " — " at the same time for about 3 seconds. An acoustic signal sounds and the indication ' **SAFE** ' appears on the display.



3. The oven is now locked. Neither oven functions nor temperatures can be selected.

To unlock the oven:

Touch controls □ and " — " at the same time and keep them touched for about 3 seconds. An acoustic signal sounds and the indication "SAFE" goes out.
The oven can now be operated.

Fast heat-up function

After a cooking function and the temperature have been selected, the cavity will gradually heat up until the selected temperature is reached.
This will take from 10 to 15 minutes, depending on the selected function and temperature.
If it is necessary to reach the required temperature in a shorter time, the "Fast Heat Up" function can be used.

1. Switch the oven on by touching control ⏻ .
2. Set the required cooking function and temperature as explained on the previous pages.
3. Set the temperature by touching control " — " or " + ". The temperature appears on the display.
4. Touch control B . The temperature display shows " **FHU** "



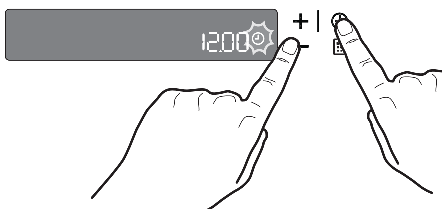
5. Touch control □ The symbol " ° " will flash for approximately 10 seconds. Now it is possible to select the required temperature. To do this, touch control " — " or " + ".
6. When the required temperature is reached, an acoustic signal sounds for a short time, and the temperature display reverts to the selected temperature.

This function can be used with any cooking function or temperature.

Demo mode

This mode is intended to be used in shops to demonstrate the oven functionality without any power consumption except the interior light, the display and the fan.
This function can only be switched on when the appliance is first connected.
If there is a power failure, when the power supply is restored again the Demo function can only be switched on if, in the display, 12:00 and the symbol ◷ are flashing automatically.

1. Touch control ◷ for approx. 2 seconds. A short acoustic signal sounds.
2. Touch controls ◷ and " — " at the same time. A short acoustic signal sounds and the display shows "12:00" .



When the oven is switched on, the symbol ◷ appears on the display.
This means that the demo function is activated.
All oven functions can be selected.

The oven is not really working and the heating elements do not switch on.
Switch off the oven and follow the above described procedure to disable the demo mode.

The demo mode remains saved in the programme in the event of a power failure.

Error codes

The electronic programmer does a continuous diagnostic check of the system.
If some parameters are not correct, the control unit will stop the activated functions and it will display the corresponding error code For further details, refer to chapter “What to do if ..”.

Tips and cooking tables

On baking:

Cakes and pastries usually require a medium temperature (150°C-200°C).
Therefore, it is necessary to pre-heat the oven for approx. 10 minutes.
Do not open the oven door before 3/4 of the baking time has elapsed.
Shortcrust pastry is baked in a springform tin or on a tray for up to 2/3 of the baking time and then garnished before being fully baked. This further baking time depends on the type and amount of topping or filling.
Sponge mixtures must separate with difficulty from the spoon.
The baking time would be unnecessarily extended by too much liquid.
If two baking trays with pastries or biscuits are inserted into the oven at the same time, a shelf level must be left free between the trays.
If two baking trays with pastries or biscuits are inserted into the oven at the same time, the trays must be swapped and turned around after about 2/3 of the baking time.

When roasting:

Do not roast joints smaller than 1 kg. Smaller pieces could dry out when roasting. Dark meat, which is to be well done on the outside but remain medium or rare inside, must be roasted at a higher temperature (200°C-250°C).
White meat, poultry and fish, on the other hand, require a lower temperature (150°C-175°C).
The ingredients for a sauce or gravy should only be added to the roasting pan right at the beginning if the cooking time is short. Otherwise add them in the last half hour.
You can use a spoon to test whether the meat is cooked: if it cannot be depressed, it is cooked through.
Roast beef and fillet, which is to remain pink inside, must be 56 progress roasted at a higher temperature in a shorter time.
If cooking meat directly on the oven shelf, insert the roasting pan in the shelf level below.
Leave the joint to stand for at least 15 minutes, so that the meat juices do not run out.
To reduce the build up of smoke in the oven, it is recommended to pour a little water in the roasting pan.
To prevent condensation forming, add water several times.
The plates can be kept warm in the oven at minimum temperature until serving.

Important! Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.

Cooking times

Cooking times can vary according to the different composition, ingredients and amounts of liquid in the individual dishes.
Note the settings of your first cooking or roasting to gain experience for later preparation of the same dishes.
Based upon your own experiences you will be able to alter the values given in the tables.

Conventional Cooking and Fan Cooking

Timings do not include pre-heating.
The empty oven should always be preheated for 10 minutes.

CAKES

TYPE OF DISH	Top and bottom heating element		Hot air		Cooking time	NOTE
	level	Temp. (°C)	level	Temp. (°C)	In minutes	
Whisked recipies	2	170	2(1 and 3)[1]	160	45-60	Cake tin
Shortbread dough	2	170	2(1 and 3)[1]	160	20-30	Cake tin
Buttermilk cheese cake	1	175	2	165	60-80	Cake tin
Apple cake	1	170	2(1 and 3)[1]	160	90-120	Cake tin
Strudel	2	180	2	160	60-80	Baking tray
Jam tart	2	190	2(1 and 3)[1]	180	40-45	Cake tin
Fruit cake	2	170	2	150	60-70	Cake tin
Sponge cake	1	170	2(1 and 3)[1]	165	30-40	Cake tin
Christmas cake	1	150	2	150	120-150	Cake tin
Plum cake	1	175	2	160	50-60	Bread tin
Small cakes	3	170	2	160	20-35	Baking tray
Biscuits	2	160	2(1 and 3)[1]	150	20-30	Baking tray
Meringue	2	135	2(1 and 3)[1]	150	60-90	Baking tray
Fancy biscuits	2	200	2	190	12-20	Baking tray
Pastries: Choux pastry	2 or 3	210	2(1 and 3)[1]	170	25-35	Baking tray
Tartlets	2	180	2	170	45-70	Cake tin

1) If you cook several dishes at the same time, we recommend that you place them on the levels quoted between brackets.

The temperatures quoted are guidelines. If necessary, the temperatures should be adjusted to personal requirements.

BREAD AND PIZZA

TYPE OF DISH	Top and bottom heating element		Hot air		Cooking time	NOTE
	level	Temp. (°C)	level	Temp. (°C)	In minutes	
White bread	1	195	2	185	60-70	Bread tin
Rye bread	1	190	1	180	30-45	Bread tin
Bread rolls	2	200	2(1 and 3)[1]	175	25-40	Baking tray
Pizza	2	200	2	200	20-30	Baking tray

1) If you cook several dishes at the same time, we recommend that you place them on the levels quoted between brackets.

The temperatures quoted are guidelines. If necessary, the temperatures should be adjusted to personal requirements.

FLANS

TYPE OF DISH	Top and bottom heating element		Hot air		Cooking time	NOTE
	level	Temp. (°C)	level	Temp. (°C)	In minutes	
Pasta flan	2	200	2(1 and 3)[1]	175	40-50	Baking tin
Vegetable flan	2	200	2(1 and 3)[1]	175	45-60	Baking tin
Quiches	1	210	1	190	30-40	Baking tin
Lasagne	2	200	2	200	25-35	Baking tin
Cannelloni	2	200	2	200	25-35	Baking tin

1) If you cook several dishes at the same time, we recommend that you place them on the levels quoted between brackets.

The temperatures quoted are guidelines. If necessary, the temperatures should be adjusted to personal requirements.

MEATS

TYPE OF DISH	Top and bottom heating element		Hot air		Cooking time	NOTE
	level	Temp. (°C)	level	Temp. (°C)	In minutes	
Beef	2	190	2	175	50-70	Shelf
Pork	2	180	2	175	100-130	Shelf
Veal	2	190	2	175	90-120	Shelf
English roast beef						
- rare	2	210	2	200	50-60	Shelf
- medium	2	210	2	200	60-70	Shelf
- well done	2	210	2	200	70-80	Shelf
Shoulder of pork	2	180	2	170	120-150	with rind
Knuckle of pork	2	180	2	160	100-120	2 pieces
Lamb	2	190	2	175	110-130	Leg
Chicken	2	190	2	200	70-85	Whole
Turkey	2	180	2	160	210-240	Whole
Duck	2	175	2	220	120-150	complete
Goose	2	175	1	160	150-200	complete
Rabbit	2	190	2	175	60-80	In pieces
Hare	2	190	2	175	150-200	In pieces
Pheasant	2	190	2	175	90-120	complete
Meatloaf	2	180	2	175	complete 150	Bread tin

The temperatures quoted are guidelines. If necessary, the temperatures should be adjusted to personal requirements.

FISH

TYPE OF DISH	Top and bottom heating element		Hot air		Cooking time	NOTE
	level	Temp. (°C)	level	Temp. (°C)	In minutes	
Trout / Sea bream	2	190	2(1 and 3)[1]	175	40-55	3-4 fish
Tuna fish / Salmon	2	190	2(1 and 3)[1]	175	35-60	4-6 Filets

1) If you cook several dishes at the same time, we recommend that you place them on the levels quoted between brackets.

The temperatures quoted are guidelines. If necessary, the temperatures should be adjusted to personal requirements.

The empty oven should always be pre-heated for 10 minutes.

Grilling

Timings do not include pre-heating.

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes	
	Pieces	g	level	Temp. (°C)	1st side	2nd side
Fillet steaks	4	800	3	250	12-15	12-14
Beef steaks	4	600	3	250	10-12	6-8
Sausages	8	/	3	250	12-15	10-12
Pork chops	4	600	3	250	12-16	12-14
Chicken (cut in 2)	2	1000	3	250	30-35	25-30
Kebabs	4	/	3	250	10-15	10-12
Breast of chicken	4	400	3	250	12-15	12-14
Hamburger	6	600	3	250	20-30	
Pre-heat 5’00’’						
Fish Fillet	4	400	3	250	12-14	10-12
Toasted sandwiches	4-6	/	3	250	5-7	/
Toast	4-6	/	3	250	2-4	2-3

Thermal grill

Warning! With the thermal grill, select a maximum temperature of 200°C.

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes	
	Pieces	g	level	Temp. (°C)	1st side	2nd side
Rolled joints (turkey)	1	1000	3	200	30-40	20-30
Chicken (cut in two)	2	1000	3	200	25-30	20-30
Chicken drumsticks	6	-	3	200	15-20	15-18
Quail	4	500	3	200	25-30	20-25

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes	
	Pieces	g	level	Temp. (°C)	1st side	2nd side
Vegetable gratin	-	-	3	200	20-25	-
pieces. Scallops	-	-	3	200	15-20	-
Mackerel	2-4	-	3	200	15-20	10-15
Fish slices	4-6	800	3	200	12-15	8-10

The temperatures quoted are guidelines. If necessary, the temperatures should be adjusted to personal requirements.

The empty oven should always be preheated for 10 minutes.

Grill and turnspit

Timings do not include pre-heating.

TYPE OF DISH	Quantity (g.)	level	Temp. (°C)	Cooking time in minutes
Poultry	1000	2	250	50/60
Roast	800	2	250	50/60

The temperatures quoted are guidelines. If necessary, the temperatures should be adjusted to personal requirements.

Care and cleaning

Warning! Before any cleaning, switch the oven off and let it cool down.

Warning! The appliance must not be cleaned with a superheated steam cleaner or a steam jet cleaner.

Important: Before carrying out any cleaning operation, the device must be disconnected from the power supply.
To ensure a long life for your appliance, it is necessary to perform the following cleaning operations regularly:
- Only perform when the oven has cooled down.
- Clean the enamelled parts with soapy water.
- Do not use abrasive cleaners.
- Dry the stainless steel parts and glass with a soft cloth.
- If there are stubborn stains, use commercially available cleaners for stainless steel or warm vinegar.

The oven's enamel is extremely durable and highly impermeable.
The action of hot fruit acids (from lemons, plums or similar) can, however, leave permanent, dull, rough marks on the surface of the enamel.
However such marks in the brightly polished surface of the enamel do not affect the operation of the oven.
Clean the oven thoroughly after every use. This is the easiest way to clean dirt off. It prevents dirt being burnt on.

Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer
Cleaners that contain bleach should NEVER be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little liquid detergent has been added.

To prevent damaging or weakening the door glass panels avoid the use of the following:

- Household detergents and bleaches
- Impregnated cleaning pads that are unsuitable for non-stick saucepans
- Brillo/Ajax pads or steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

Clean the outer and inner door glass using warm soapy water.
Should the inner door glass become heavily soiled it is recommended that a cleaning product such as “Hob Brite” is used Do not use paint scrapers to remove soilage.

Oven Cavity

The enamelled base of the oven cavity is best cleaned whilst the oven is still warm.
Wipe the oven over with a soft cloth soaked in warm soapy water after each use. From time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

Pyrolytic cleaning

The oven cavity is coated with a special enamel resistant to high temperatures.
During the pyrolytic cleaning operation, the temperature inside the oven can reach about 500°C thus burning food residues.
For your security, during the pyrolytic cleaning operation, the oven door automatically locks when the temperature inside the oven approaches about 500 °C.
Upon completion of the cleaning operation, the oven door will be locked until the oven cavity has cooled down.
The cooling fan operates during cooking until the oven has cooled down. After cooking, it is advisable to remove all the food residues with a wet sponge.
However, from time to time, it will be necessary to do a more complete and thorough cleaning, using the pyrolytic cleaning function.
You can select two different levels of pyrolytic cleaning depending on how dirty the oven is.
If the oven cavity is not very dirty, we recommend that you select the pyrolytic 1 function (P l) in the programmer display.
It is advisable to wipe the oven over with a soft sponge soaked in warm water after each pyrolytic cleaning cycle is carried out.
If the oven cavity is very dirty, we advise you to select the pyrolytic 2 function (P 2) in the programmer display.
During the pyrolytic cleaning function, it is not possible to use the oven for 2 hours when selecting the Pyr 1 function and up to 2 1/2 hours when the Pyr 2 function is active.

The Pyro reminder recommends that a pyrolytic cleaning function should be carried out after several baking and roasting processes and depending on dirty the oven is.
An acoustic signal will be heard and the indication **Pyro** is displayed for approx. 15 seconds and then a second acoustic signal can be heard.
Depending on how dirty the oven is, select the most suitable pyrolytic cleaning function.
For as long as no complete cleaning function is carried out, Pyro reminders are displayed each time the oven is switched off.

How to use the pyrolytic cleaning function

Warning! Before activating the pyrolytic cleaning function, remove any excessive spillage and make sure that the oven is empty. Do not leave anything inside it (e.g. pans, grids, baking tray, drip pan, etc.) as they could become severely damaged.

Warning! Ensure that the oven door is closed before activating the pyrolytic cleaning function.

Warning! When the pyrolytic cleaning function is on, it is advisable not to use the hob as this could cause overheating and damage the appliance.

Warning! During the pyrolytic cleaning cycle the oven door becomes very hot. Children should be kept away until it has cooled.

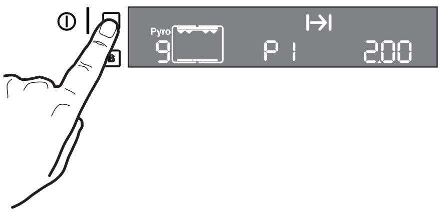
Choose this function to clean the oven by pyrolysis.
The following pyro levels are available:

Pyrolytic 1 (P l), Time: 2 hours. = 30 mins Heating-up +1 hour. at 480 °C + 30 mins Cooling down time.
Pyrolytic 2 (P 2), Time: 2 hours. 30 mins. = 30 mins Heating-up +1 hour. 30 mins. at 480 °C + 30 mins Cooling down time.
The pyro duration time cannot be changed.

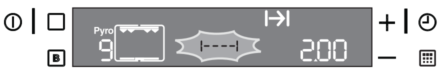
Before performing the pyrolysis, all side rails must have been removed.

To activate the pyrolytic cleaning function proceed as follows:

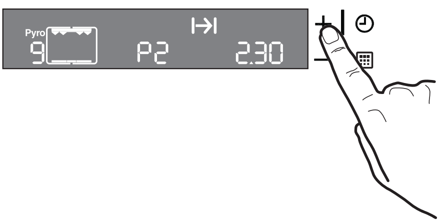
1. Touch control to switch on the oven. Touch the control repeatedly, until the **Pyro** function symbol (level 1 - P l) appears on the display.



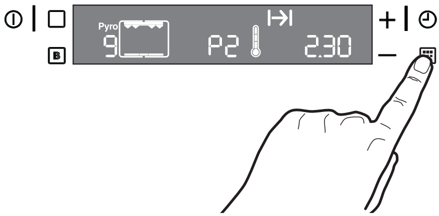
   The symbol and the indicator **Pyro** will flash on the display at the same time and an acoustic signal will sound.



   This means that, before activating the pyrolytic cleaning function, you have to remove all the oven accessories and the side rails from the oven cavity.
2. The “Cooking time” symbol will flash for 5 seconds; during this time, touch ‘ — ’ or ‘ + ’ control to select the pyrolytic 1 (P l) or pyrolytic 2 (P 2) function



3. When you choose the desired pyrolytic function, **Pyro** will flash on the display waiting for confirmation to start the pyrolytic cleaning function.
4. To confirm the desired pyrolytic cleaning function, touch control . **Pyro** stops flashing on the display, the symbol disappears and the acoustic signal stops. The oven lamp switches off and the pyrolytic cleaning cycle starts.



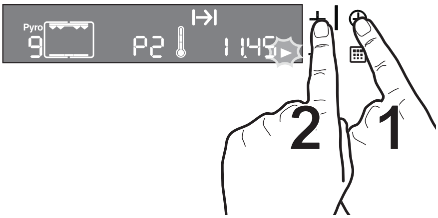
   As soon as the oven heats up, the thermometer symbol rises slowly , indicating that the temperature inside the oven is increasing. .

To programme the pyrolytic cleaning cycle (delayed start, automatic stop)

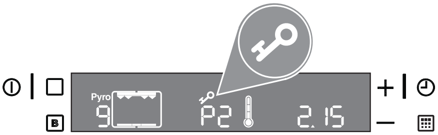
If you desire, you can programme the starting and ending time of the pyrolytic cleaning cycle.

1. Touch control to switch on the oven. Touch control repeatedly, until the **Pyro** function symbol (level 1 - P l) appears on the display.
   The symbol and the indicator **Pyro** will flash on the display at the same time and an acoustic signal will sound.
   This means that, before activating the pyrolytic cleaning function, you have to remove all the oven accessories and the side rails from the oven cavity (see the previous chapter).
2. The Cooking Time symbol will flash for some seconds; during this time touch ‘ — ’ or ‘ + ’ controls to select the pyrolytic 1 (P l) or pyrolytic 2 (P 2) function.
3. When you choose the desired pyrolytic function, **Pyro** will flash on the display waiting for confirmation to start the pyrolytic cleaning function.
   At this time, touch the time function control .

"The End of Cooking" symbol →| and the arrow symbol ▶ flash. On the control panel, the cleaning cycle (that is the actual time + cooking time) is displayed.



Touch the ' — ' or ' + ' controls to select the required end of cycle time. After a few seconds, the word **Pyro** and the symbol ⊢---⊣ will stop flashing, the acoustic signal will stop. Tthe Cooking time symbol |→| will flash until the pyrolytic cleaning cycle starts.



4. After some time the door lock will be Activated and the respective symbol will be displayed.

After ending the pyrolytic cleaning process, the display shows the time of day. The oven door is still locked.

Once the oven is cooled down, an acoustic signal sounds and the symbol disappears. The oven door are unlocked.

To stop the pyrolytic cleaning cycle at any time; touch the control .

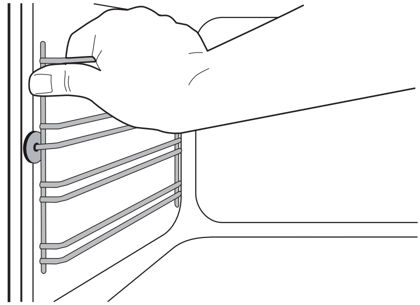
Oven shelf runner

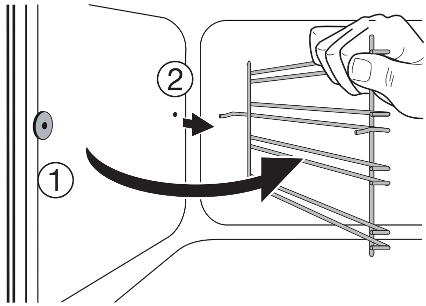
The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

First ensure that the oven has cooled down and has been disconnected from the mains.

Removing the shelf support rails .

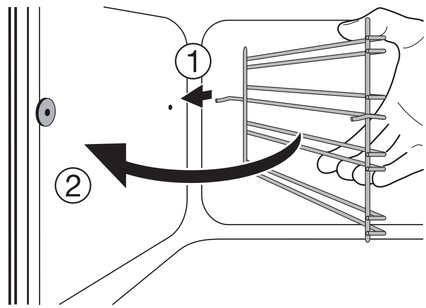
First pull the front of the rail away from the oven wall and then unhitch at the back.





Fitting the shelf support rails

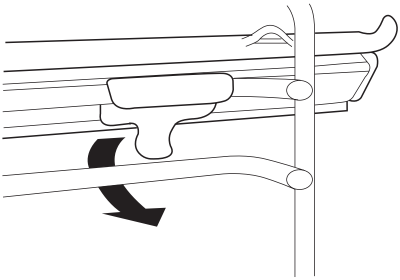
To install, first reattach the rails at the back, then put them into position at the front and press them into place.To clean the shelf support rails, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.

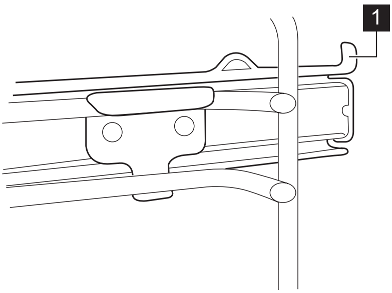


Replaceable telescopic runners

Place the telescopic runner with the locking system on the chosen level.

⚠ **Warning!** The „stop elements“ at the extremities of the runner MUST face upwards.



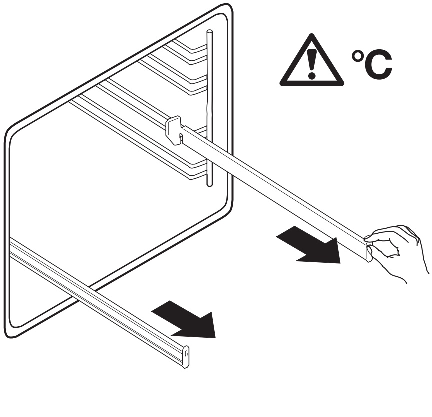


1 Stop element

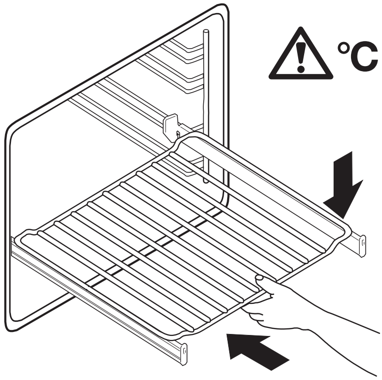
It is possible to buy telescopic runners separately.

Make sure that both the telescopic runners are placed on parallel levels.

Each level can be fitted with telescopic runners to allow for an easier operation when inserting or removing the shelves.
Pull the right and left hand telescopic shelf supports completely out.



Place the shelf or the grill pan on the telescopic shelf supports, then gently push them all inside the oven.



Warning! Do not attempt to close the oven door if the telescopic shelf supports are not completely inside the oven. This could damage the door enamel and glass.

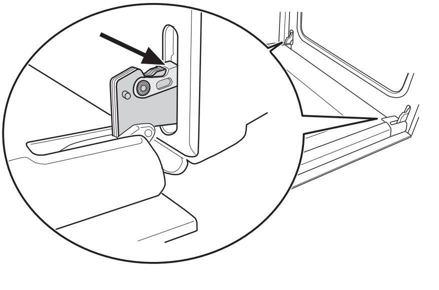
Warning! Telescopic shelf supports and other accessories get very hot; use oven gloves or similar.

The oven door

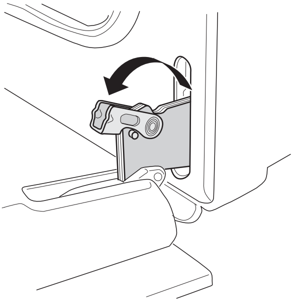
The oven door consists of three panes of glass. The oven door can be disassembled and the internal panes can be removed to make cleaning easier.

Important! Remove the oven door before cleaning it. The oven door could abruptly close if you try to remove the internal panes of glass when the door is still assembled.

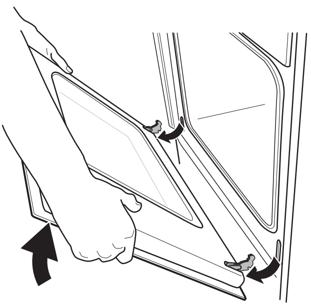
To do so, proceed as follows:
1. open the door fully.
2. Locate the two door hinges



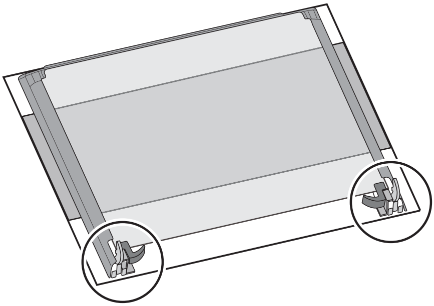
3. Lift and turn the levers on the two hinges



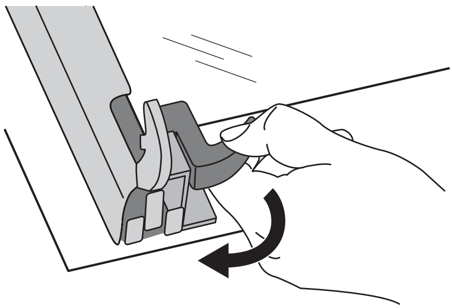
4. Hold the door by the side edges and close it slowly but not COMPLETELY
5. Pull the door forward, removing it from its seat

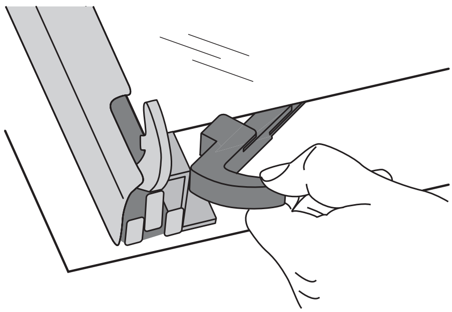


6. Place the door on a stable surface protected by a soft cloth to prevent the handle surface from being damaged

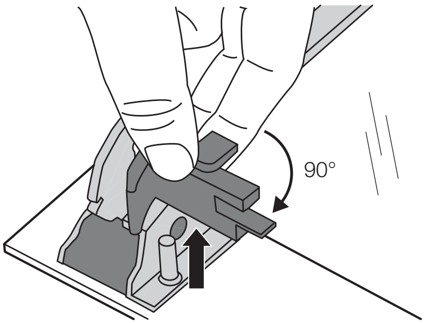


7. Release the locking system to remove the internal panes of glass

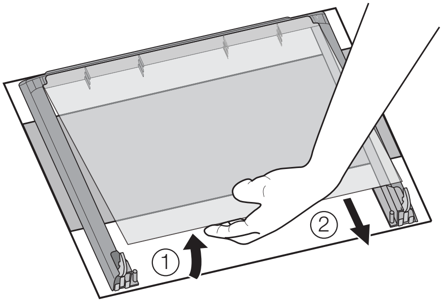




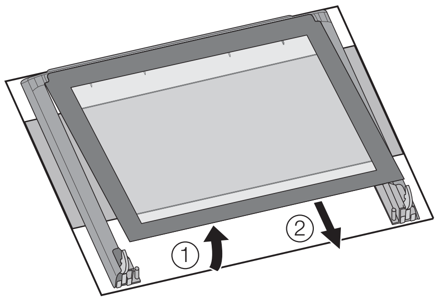
8. Turn the 2 fasteners 90° and extract them from their seats



9. Gently lift and carefully take off the uppermost pane



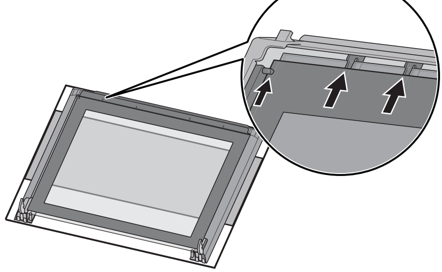
10. Repeat the procedure described in point 9. for the middle pane marked by a decorative frame on 4 sides



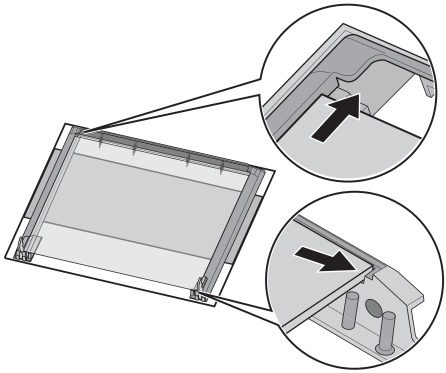
Clean the oven door with lukewarm water and a soft cloth. Do not use products such as scouring pads, steel wool, abrasive sponges or acids because they could damage the special heat-reflecting surface of the internal panes of glass.
After cleaning, reassemble the panes in the door and then the oven door, following the procedure described above in reverse. Make sure you reposition the panes correctly.

To perform this operation correctly, proceed as follows:

1. the decorated middle pane with a frame on the 4 sides must be reassembled so that the screen-printing is facing outwards. The side of the pane of glass is correct if you do not feel any roughness near the screen printing when you pass your fingers over the surface.
   The middle pane of glass must be put back into the right seats as shown



2. the uppermost pane must be reassembled as shown



After the panes of glass have been reassembled in the oven door, perform the procedure described in point 8. in reverse to ensure they are locked.

Important! Never clean the oven door when it is warm as the panels might shatter. If you can see scratches or cracks in the glass panel, call your nearest service centre immediately to have the panel replaced.

Replacing the oven light

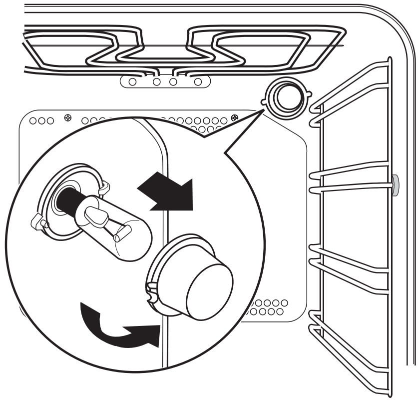
Important! Separate the appliance from the power supply by switching off the fuse.

If the oven bulb needs replacing, the new bulb must have the following specifications:
- Electric power: 40 W
- Electrical rating: 230 V (50 Hz)
- Heat resistance up to 300 °C
- Connection type: E14

These replacement bulbs can be purchased from your dealer.

To change the oven light:

1. Before proceeding ensure the oven is cool and is disconnected from the electricity supply.
2. Push in and turn the glass cover anti-clockwise
3. Remove the faulty bulb and replace with the new one.
4. Refit the glass cover and restore the electrical supply.



What to do if…

If the appliance is not working correctly, please check the following before contacting the Electrolux Service Centre.

PROBLEM	SOLUTION
• The oven does not switch on.	• Touch control ⏻ and then select a cooking function. or • Has the fuse in the domestic electrical installation been tripped? or • Is the child lock for the oven or the automatic deactivation active? or • Was the Demo mode accidentally activated? or • Check whether the appliance is correctly connected and the socket switch or the mains supply to the oven is ON.
• The oven light does not come on.	• Touch control ⏻ and then select a cooking function. or • check the bulb and replace if necessary (see “Replacing the oven light”).
• It takes too long to cook the dishes or they cook too quickly.	• Adjust the temperature if necessary, or • follow the advice contained in these instructions, especially the section “Using the oven”.
• Steam and condensation settle on the food and in the oven cavity.	• Leave dishes inside the oven no longer than 15 - 20 minutes after the cooking is completed.
• The oven fan is noisy.	• Check that shelves and bakeware are not vibrating in contact with the oven back panel.
• The error code „ **F** “ followed by digits appears on the control panel.	• Please take note of the error code and pass to our nearest Customer Service office.

PROBLEM	SOLUTION
• The display shows „ **12.00** “.	• Set the time of day (see chapter "Setting the clock").

Technical data

Heating element ratings

Bottom oven element	1000 W
Top heating element	800 W
Full oven (Top+Bottom+ Fan)	1825 W
Grill	1650 W
Thermal grill	1650 W
Full grill	2450 W
Fan Cooking heating	1825 W
Oven light	40 W
Hot air fan motor	25 W
Cooling fan motor	25 W
Turnspit motor	4 W
Pyro	2475 W

Total connection rating	2700 W
Operating voltage (50 Hz)	230 V

Dimensions of the recess

Height under top	593 mm
Height under in column	580 mm
Width	560 mm
Depth	550 mm

Oven levels

Height	335 mm
Width	395 mm
Depth	400 mm
Oven capacity	53 l

Installation

Instructions for the Installer

Important!
Installation and connection must be done in compliance with the regulations in force. Any interventions must be carried out when the appliance is switched off. Only qualified service engineers may repair the appliance The manufacturing company disclaims any liability if the safety measures are not observed.

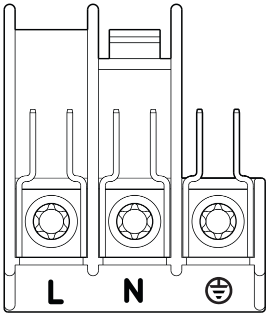
Connecting to the electrical supply

Before connecting to the electrical supply, please make sure:
– The fuse and the domestic electrical installation must be designed for the max. load of the appliance (see rating plate).
– The domestic electrical installation must be equipped with a proper earth connection in accordance with the regulations in force.
– The socket or the multi-pole off switch must be easy to access after the appliance has been installed.

This appliance is supplied with a connection cable incorporating a standard plug, suitable for the total electric load shown on the rating plate. The plug is to be inserted into a suitable wall socket.
The following types of mains cable are suitable, taking the necessary rated cross section into account:
H07RN-F, H05RN-F, H05RR-F, H05VVF, H05V2V2-F (T90), H05BB-F.
If the appliance is connected without a plug, or if the plug is not accessible, a multipole off switch (e.g. fuses, circuit breaker) with a minimum gap of 3 mm between the contacts must be installed between the appliance and mains cable. The switch must not interrupt the earth wire at any point. The yellow-green earth wire should be 2-3 cm longer than all other cables.
The connection cable must always be laid out so that at no point does it reach 50°C (over room temperature).
After the connection has been carried out, the heating elements must be tested by being operated for about 3 minutes.

Terminal block

The oven is fitted with an easily accessible terminal block which is designed to operate with a single phase power supply of 230 V.

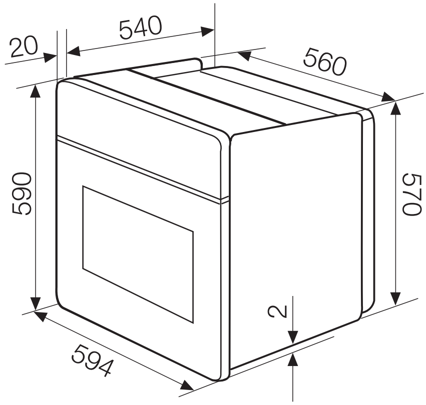


Letter L	Live terminal
Letter N	Neutral terminal
⏚ or E	Earth terminal

Building In

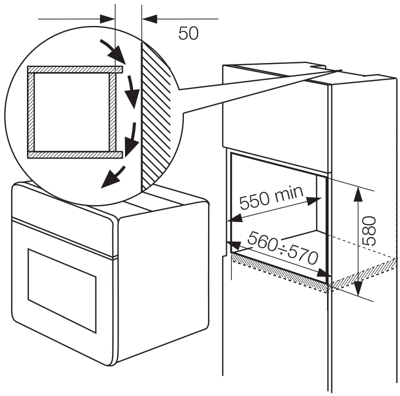
For problem-free functioning of the built-in appliance, the kitchen unit or the recess into which the appliance is built must have suitable dimensions.
In accordance with the regulations in force, all parts which ensure the shock protection of live and insulated parts must be fastened in such a way that they cannot be undone without tools.
These also include the fixing of any end walls at the beginning or end of a line of built-in units.
The shock protection must in any case be ensured by the building in of the appliance.
The appliance can be placed with its back or a side wall against higher kitchen units, appliances or walls. However, only other appliances or units of the same height as the appliance can be placed against the other side wall.

Overall oven dimensions



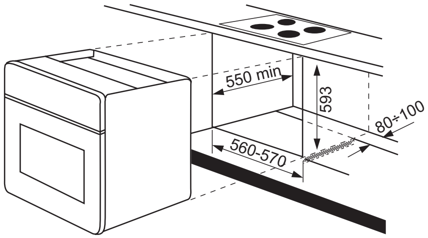
In column building-in

The recess must have the dimensions shown in the picture below.

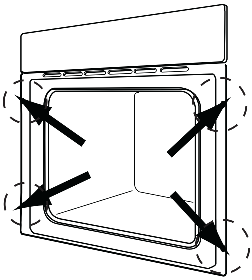


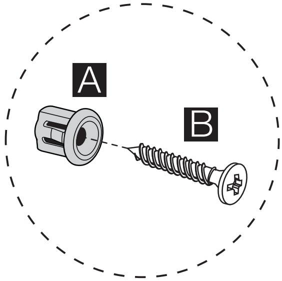
Building-in under a kitchen counter

The recess must have the dimensions shown in the picture below.



Securing the appliance to the cabinet





1. Open the oven door.
2. Fasten the oven to the cabinet placing the four distance holders provided with the appliance (**A**) which fit exactly into the holes in the frame and then fit four wood screws (**B**).

When installing a hob over the oven, the hob electrical connection and the oven one have to be carried out separately for security reasons and to let the oven be taken off the cabinet easier, if necessary.
Any extensions must be made with cables suitable for the required power.

Disposal

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

Packaging material
The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with the international abbreviations such as, e.g. >PE <, >PS< etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

Warning! Your appliance should be made inoperable before it is disposed of, so that it does not constitute a danger. To do this, take the mains plug from the socket and remove the mains cable from the appliance.

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